

Julia's Cookbook

MOLTEN CHOCOLATE CAKES

1 cup (2 stick) butter – plus extra for buttering molds (4 oz. molds, custard cups, or ramekins)
8 oz. chocolate of your choice (bittersweet, semi, dark)
2 teaspoon vanilla
2 teaspoon instant espresso powder
4 eggs
4 egg yolks
1 cup sugar
5 teaspoons flour, plus more for dusting

Melt the butter and chocolate together in a saucepan until chocolate is completely melted. Remove from heat, add the vanilla and espresso powder, stir well. While chocolate is melting, beat together the eggs, yolks, and sugar with a whisk or electric mixer until light and thick and lighter in color. Pour the warm chocolate mixture into the egg mixture a little at a time, not to cook the yolks. Then quickly beat in the flour until just combined.

Butter and flour the molds and be sure to tap out the excess flour. I used the foil muffin tins and cut them into individual cups. They work brilliantly. Divide the batter among the molds. You can refrigerate them until you are ready to eat and bring them back to room temperature before baking.

Preheat the oven to 450 degrees or 425 degrees convection. Bake the molds on a tray for 6-7 minutes; the center will be soft but the sides will be set. Invert each mold onto a plate and let sit for about 10 seconds. Unmold by lifting up one corner of the mold; the cake will fall out onto a plate. Serve with ice cream.

You can freeze mixture in the cups, very well. Serves 10

Raspberry Sauce

1 10-ounce package frozen raspberries or mixed berries, thawed
2 tablespoons raspberry jam or other fruit flavored jam
2 teaspoons fresh lemon juice
1 1/2 teaspoons cornstarch

Combine raspberries, jam and lemon juice in a saucepan over medium heat; cook and stir until raspberries break down, and sauce is heated through, 3 to 7 minutes. Add cornstarch, bring back to boil. Remove from heat and press sauce through a fine-mesh strainer to remove seeds. Cool to room

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temperature, cover the bowl with plastic wrap, and refrigerate until chilled. Sauce can be frozen successfully as well. Makes about 1 generous cup